



Restaurant, Bar, Brewery, Distillery, Casino

Phase Two Reopening Strategy in Response to COVID-19

September 2020

The more an individual interacts with others, and the longer that interaction, the higher the risk of COVID-19 spread. The risk of COVID-19 spread increases in a restaurant or bar setting as follows:

- **Lowest Risk:** Food service limited to drive-through, delivery, take-out, and curbside pick up.
- **More Risk:** Drive-through, delivery, take-out, and curbside pick up emphasized. On-site dining limited to outdoor seating. Seating capacity reduced to allow tables to be spaced at least 6 feet apart.
- **Even More Risk:** On-site dining with both indoor and outdoor seating. Seating capacity reduced to allow tables to be spaced at least 6 feet apart.
- **Highest Risk:** On-site dining with both indoor and outdoor seating. Seating capacity **not** reduced and tables **not** spaced at least 6 feet apart.

A directive issued by the governor on May 19 specifically allows for expansion of business at restaurants, bars, breweries, distilleries and casinos, with reduced capacity and strict physical distancing protocols in place. The following guidance is compiled from the governor's directives, the COVID Task Force Frequently Asked Questions, Health Officer Orders and CDC. Please develop or amend your written plan with the following:

Health Assessments

1. Assess the health of all employees at the beginning of each shift. Anyone with symptoms of COVID-19 must be sent home. These include cough, difficulty breathing, fever, repeated shaking with chills, chills, body aches, headache, sore throat and new loss of taste or smell.
2. Encourage customers to stay home if they're sick and to leave if they start having symptoms of COVID-19. Posters are available on the [CDC website](#).
3. Designate a staff person for each shift to be responsible for responding to COVID-19 concerns.
4. See [Guidance for Responding to COVID Positive Employee](#).
5. Support employee [coping and resilience](#) with community resources.

Support Respiratory Etiquette and Hand Hygiene

1. Provide tissues and no-touch disposal receptacles throughout the facility.
2. Provide hand-washing facilities with soap and water and single-use towels. If soap and water are not readily available, provide an alcohol-based hand sanitizer with at least 60% alcohol.
3. Place hand sanitizers in several locations to encourage hand hygiene.

Implement Engineering Controls as appropriate for your business (those things that do not require action by the employee).

1. Installing physical barriers, such as clear-plastic sneeze guards
2. Installing high-efficiency air filters
3. Increasing ventilation rates in the work environment
4. Installing a drive-through window for customer service. Please remember to submit plans to the building authority prior to construction.

Face Coverings: Definition: Fabric, paper, or disposable face covering, including face shields that covers the nose and mouth and which does not have an exhalation valve.

1. Any employees, volunteers and contractors in public-facing workspaces are required to wear face coverings.
2. Plexi-glass barriers are not a replacement for wearing a mask. Partitions that effectively create an enclosed barrier within an indoor space may render face coverings unnecessary, but the plan will need to be reviewed by the health department prior to implementation.

3. Exceptions to the Requirement for a Face Covering

- a. Children under the age of 5. All children between the ages of two and four, however, are strongly encouraged to wear a face covering;
- b. Children under the age of 2 should NOT wear a face covering;
- c. Persons consuming food or drinks in an establishment that offers food or drinks for sale;
- d. Persons engaged in an activity that makes wearing a face covering impractical or unsafe, such as strenuous physical exercise or swimming;
- e. Persons seeking to communicate with someone who is hearing impaired;
- f. Persons giving a speech or engaging in an artistic, cultural, musical, or theatrical performance for an audience, provided the audience is separated by at least six feet of distance;
- g. Persons temporarily removing their face covering for identification purposes;
- h. Persons required to remove face coverings for the purpose of receiving medical evaluation, diagnosis, or treatment; or
- i. Persons who have a medical condition precluding the safe wearing of a face covering.

4. Restaurants

- a. Face coverings are required while entering and exiting the restaurant, using the restroom, or otherwise walking through the inside of the business.
- b. Face coverings do not need to be worn while consuming food or drink and seated at the table inside.
- c. Patrons using outdoor seating are encouraged to wear face coverings and must wear a mask if they have to enter the business.
- d. Servers must wear face coverings at all times.
- e. Public facing staff in the cookline must wear face coverings.

- f. It is recommended that all cook staff wear a mask, even if they are not public facing, if physical distancing cannot be achieved. It is advised to wear a mask at all times to ensure the health and safety of all citizens.

5. Coffee Kiosks and Drive-Through Service Windows:

- a. Servers interacting with the public must wear a mask.
- b. Patrons who remain in their car are not required to wear a mask, though it is strongly encouraged when interacting with the kiosk/service employees.

Closure Times

Restaurants, breweries, distilleries, and bars must close by 12:30 AM.

Bar and Counter Seating

- I. The following physical distancing and sanitation protocols must be followed, unless, an equally protective measure utilizing spacing, or physical barriers, has been proposed in place of a listed requirement and has been approved by Lewis & Clark Public Health.
 - a. No bar or counter seating within 6 feet of a well or taps, an area where drinks are passed to servers, ice machines, or other areas used to prepare or serve food or beverages;
 - b. Bar and counter stools must be spaced 6 feet apart;
 - c. Groups of 6 or less requesting to be seated together are allowed if a staff member groups seats together and then re-space to 6 feet once the group leaves;
 - d. All patrons must be seated to prevent standing and mingling at the bar or elsewhere.
 - e. If 6 feet cannot be maintained between patrons and servers/staff using well areas or taps, a physical barrier or closing wells may be used to protect servers/staff;
 - i. The barrier must be at least 36 inches high and offer enough protection to prevent employee exposure to droplets from anyone seated within 6 feet of either side of the serving area;
 - ii. Wells taken out of use must be marked with sign to remind staff.
 - f. There may be a designated area at the bar, away from other customers, wells, taps, prep-stations where patrons may place and receive orders.
 - i. Maintain six feet of physical distancing between patrons of separate parties and only one customer may use this space at a time. Patrons may grab their drink or order and then return to their seats.
 - g. Eliminate community items such as peanuts. Only serve food in individual servings.

Physical Distancing

- 1. In establishments where customers wait in a line, provide a way to keep customers who did not arrive together at least 6 feet apart.
- 2. Close waiting areas where adequate physical distancing cannot be maintained.
 - a. Encourage customers to call for a reservation or use an online waiting-list application.
 - b. Ask customers to wait in their cars or away from the establishment while waiting to pick up food or when waiting to be seated. Inform customers of food pickup and dining protocols on the business' website and on posted signs.

- c. Discourage crowded waiting areas by using phone app, text technology, or signs to alert patrons when their table is ready. Avoid using “buzzers” or other shared objects.
- 3. Offer drive-through, curbside take out, or delivery options as applicable. Prioritize outdoor seating as much as possible.
- 4. **Limit capacity to 75%** of normal operating capacity (based on fire code) to allow for adequate group spacing. It is the owner/operator’s responsibility to manage occupancy.
- 5. **Allow no more than 10 people at a table.**
- 6. Provide 6 feet of physical distance between groups, tables, and/or gaming machines by:
 - a. Increasing spacing between tables or gaming machines, removing tables, or marking tables or machines as closed;
 - b. Providing for a physical barrier between tables; or
 - c. Providing back-to-back booth seating or placement of gaming machines which is considered adequate separation.
- 7. Consider options for dine-in customers to order ahead of time to limit the amount of time spent in the establishment.
- 8. Close common areas where personnel are likely to congregate and interact, or enforce strict physical distancing protocols and clean and disinfect between use.
- 9. See [Event Planning – Mass Gathering guidance](#) when planning banquets, or catered events.

Cleaning Requirements

- 1. **Routinely clean** all surfaces touched by customers, as well as frequently touched surfaces, such as doorknobs, handrails, and light switches. A list of sanitizers effective for COVID-19 is located on the EPA website: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>. Be sure to **strictly follow specified contact times and mix rates.**
 - a. Clean menus between customers.
 - b. Clean all surfaces accessible to customers between customers, including tables, chairs, booths, highchairs, and gaming machines.
 - c. Remove tabletop items, including condiments, menus, napkins, and décor, unless you can clean them adequately between customers.
 - d. Disinfect barstools and counter space between patrons.
- 2. At quick-service restaurants, clean surfaces as described above between customers or keep the dining room closed.
- 3. **Food contact surfaces** must be sanitized with approved sanitizers at the concentrations required in the food code.
- 4. Do not reuse drink coasters unless they can be disinfected between patrons.
- 5. Do not use shake-a-day unless dice and cup can be disinfected in-between patrons.

Poker Rooms

- 1. Require everyone to sanitize their hands upon entering or reentering the card room.
- 2. Limit the number of available seats to six players in order to create some spacing between them.

3. Players will verbalize all bets and the dealer will physically handle all chip transactions.
4. All poker staff will wear face coverings.
5. Poker staff will sanitize and or wash hands in between each cash transaction.
6. Poker staff will sanitize tables, chairs, chips and cards with disinfectant products every day. They will use steam for the fabric on the chairs and the vinyl covering on the tables

Other Restrictions:

1. Clean growlers and other refillable or reusable containers before refilling.
2. Close self-service buffets.
3. Do not provide drink refills unless you provide a clean glass.
4. Eliminate self-service condiments.
5. Keep self-service cups, straws, and lids behind a counter and hand to customers.

If you have questions or need technical assistance, please call Lewis and Clark Public Health at 457-8900. Thank you for protecting our community from COVID-19.

If you suspect Coronavirus, contact your medical provider.

For a link to this document and other local information: www.lccountymt.gov/covid-19